



MÓN ĂN CHƠI DRINKING SNACKS

BÁNH PHỒNG TÔM
PRAWN CRACKERS
traditionally served as a snack or eaten with salads, these crackers are made from tapioca starch, fresh shrimp, duck egg, garlic + onion (DF)

ĐẬU PHỘNG RANG TỎI ỚT
ROASTED GARLIC + CHILLI PEANUTS
the favourite Vietnamese snack for after work drinks (DF,GF)

KHÔ GÀ LÁ CHANH
BEER DRINKING CHICKEN
the tastiest of all the beer drinking snacks served street side - dried chicken seasoned with lemongrass, lime + chilli (DF,GF)

BÁNH MÌ VIETNAMESE BAGUETTES

CHOOSE FROM;
• PORK
• CHICKEN
• TOFU + AVOCADO (VG)
with pickled carrot, daikon, coriander + home made mayo, served with or without traditional pate + sriracha

MÓN KHAI VỊ SMALL PLATES

GỎI CUỐN
FRESH SUMMER ROLLS
avocado with peanut hoisin sauce (VG,DF,GF*)

CHẢ GIÒ
CRISPY PORK SPRING ROLLS
with traditional Vietnamese fish sauce (DF,GF)

CHẢ GIÒ RẾ CHAY
VEGAN NEST SPRING ROLLS
with super saucy sriracha (VG,GF)

CÁNH GÀ CHIÊN NƯỚC MẮM
STICKY FISH SAUCE CHICKEN WINGS
with fresh herbs (DF,GF)

SƯỜN RANG ME
STICKY TAMARIND SPARE RIBS
chilli, lemongrass, pickles + fresh herbs (DF,GF)

BÁNH KHỌT
PRAWN, COCONUT + TURMERIC BITES
fresh herbs, lettuce, pickles, sweet + sour fish sauce (DF,GF)

VỆM XANH NƯỚNG MỠ HÀNH
GRILLED MUSSELS IN HALF SHELL
served with spring onion oil, crushed peanuts, fresh herbs + green chilli sauce (DF*,GF)

MỰC CHIÊN TIÊU
SALT + PEPPER SQUID
house made green chilli sauce + fresh herbs (GF)

BÔNG CẢI TRẮNG CHIÊN
DISTRICT THREE CAULIFLOWER BITES
fried cauliflower served with vegan sriracha mayo (DF*,GF,VG)

HOÀNH THÁNH CHAY
VIETNAMESE STYLE VEGAN WONTONS
mushroom, tofu, mung bean, carrot, onion, sweet + sour soy sauce, + fresh herbs (DF,VG)

MÓN CHÍNH LARGE PLATES

PHỞ BÒ
TRADITIONAL BEEF NOODLE SOUP
rice noodle, onion, spring onion, coriander, bean sprouts (DF,GF*)
*add traditional meatballs \$3

HỦ TIỂU GÀ
CHICKEN NOODLE SOUP
southern style chicken noodle soup, bean sprouts, fried garlic, shallot, spring onion, coriander (DF,GF*)

HỦ TIỂU CHAY
TOFU + VEGETABLE NOODLE SOUP
tofu, wonton, broccoli, cauliflower, bean sprout, fried shallot, coriander (DF,GF*,V,VG)

CÀ RI GÀ
CREAMY CHICKEN CURRY
coconut cream, carrot, broccoli, cauliflower, bamboo shoots (DF,GF,VG*,V*)

CƠM GÀ XỐI MỠ
WATERFALL CHICKEN
chicken poached in a spiced broth then deep fried + served with ginger rice + fresh side salad (DF,GF*)

SIDES

Long Grain Rice 3 / Ginger Rice 4
Fried Egg 2 / Extra Sauce 2
Fresh Chopped Chilli 2

MÓN NGỌT DESSERT

CHÈ CHUỐI
COLD BANANA SAGO PUDDING
with coconut cream + peanuts (DF,GF,V,VG)

CHÈ NẾP THAN
WARM BLACK STICKY RICE PUDDING
with black eyed beans, coconut cream + dried jackfruit (DF,GF,V,VG)

CƠM CHIÊN TÔM
SPICY PRAWN + COCONUT FRIED RICE
ginger, mix veggie, sprouts, peanut, pickles, herbs (DF,GF,V*)
*add fried egg \$2

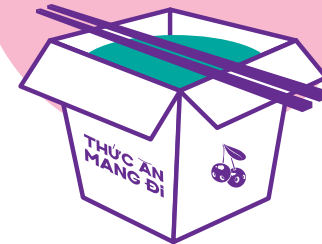
BÚN CHẢ GIÒ CHAY ĐẬU HŨ
TOFU + NEST SPRING ROLL NOODLE SALAD
lettuce, pickles, peanuts, herbs, spring onion oil + soy sauce (DF,VG,V)

BÚN THỊT NƯỚNG
GRILLED MEAT NOODLE SALAD
CHOOSE CHICKEN OR PORK
lettuce, fish sauce, pickles, peanut, bean sprouts, spring onion oil, nuoc cham dressing (DF,GF)
*add vegan nest spring rolls \$3

GỎI VỊT
VIETNAMESE DUCK SALAD
apple, celery, pickled carrot, onion, garlic, lime dressing, herbs, peanut + prawn crackers (DF,GF*)

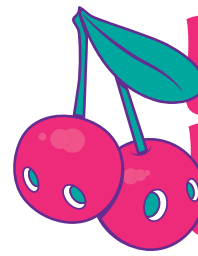
TAKEAWAYS

ALWAYS AVAILABLE



KEY
DF = dairy free
GF = gluten free
V = vegetarian
VG = vegan
* = on request

DRINK



HAPPY HOUR

EVERYDAY 4-6PM
ALL DRINKS WITH
A 🍒 EMOJI NEXT
TO THEM ARE ONLY \$6

BEER + CIDER ON TAP

- 🍒 Good as Gold Lager 9
- 🍒 Sweet as Apple Cider 9

BOTTLES + CANS OF BEER

- Saigon Special Green Label 12
- Saigon Export Red Label 13
- Bia Hanoi 13
- Tiger Crystal 9
- Pony Club Pilsner 11
- Puha Road IPA 11
- Mermaids Mirth APA 11
- Heineken Zero 9

COFFEE

- Authentic Vietnamese Coffee 7
- served hot or iced

NON ALC

- Kombucha 7
- Juices 5
- Sodas 4



CỐC TAI COCKTAILS

- LUCKY LOVE POTION**
pink gin, sweet cherry, strawberry + hibiscus soda
- OH SO FANCY**
lychee, rosewater + french sparkling wine
- HOT LIPS**
coconut infused tequila, lime, guava juice + chilli salt
- NASHI'S JUST A FRIEND**
pear infused vodka, elderflower soda + cucumber
- PASH + DASH**
passionfruit infused white rum, lime, soda + mint
- SAIGON SOUR**
lemongrass infused gin, cointreau, soda + lemon
- JUICY GOSSIP**
peach infused vodka, aromatic bitters, gingerbeer, lime + mint

- TALL, DARK + SPICY**
gingerbread spiced rum, lime + gingerbeer

- SKINNY DIP**
watermelon infused vodka, lime, soda + mint

- I KNOW HOW TO MAKE A MANGO BANANA'S**
banana infused vodka, mango juice + coconut milk

- CHAI HARD VEGAN**
vegan chocolate liqueur, chai, oat milk + star anise

RƯỢU WINE LIST

- 13 **Da Luca Prosecco** 59 / 12
refined + refreshing, white peach + apricot
- 11 🍒 **Pol Remy Brut Cuvee** 39 / 9
elegant + graceful, brioche + creamy lemon
- 14 🍒 **River Delta Rosé** 55 / 11
flirtatiously fruity, raspberry + strawberries
- 13 **Ananto Organic Rosé** 59 / 12
sexy + sophisticated, watermelon + pomegranate
- 12 🍒 **Stanrock Albarino** 55 / 11
crisp + refreshing, citrus + granny smith apple
- 14 **Whalebone Bay Sauvignon Blanc** 59 / 12
mouth-wateringly fresh + juicy, passionfruit + citrus
- 11 **Decibel Sauvignon Blanc** 39 / 9
opulent + herbaceous, honeydew melon + basil

EVERYDAY 4-6PM ALL DRINKS WITH A 🍒 EMOJI NEXT TO THEM ARE ONLY \$6

- 🍒 **Mountford Liaison Riesling** 39 / 9
exquisitely complex, honey + marmalade
- 🍒 **Trout Valley Pinot Gris** 55 / 11
luscious + lingering, baked pear + subtle spice
- W5 Gewurztraminer** 59 / 12
perfumed + exotic, mango, lychee + rose
- Mount Olympus Chardonnay** 59 / 12
rich + creamy, voluptuous + ripe with subtle oak
- Faultline Reserve Pinot Noir** 55 / 11
youthful + vibrant, red berries + dark cherry
- Marcel Martin Merlot** 59 / 12
smooth + velvety, ripe plum + mocha
- 🍒 **Third Generation Shiraz** 39 / 9
medium bodied, sweet, jammy fruit, chocolate + spice

MAKE IT \$19 A PARTY GET 4 SHOTS FOR ONLY \$19 ASK FOR TODAY'S FLAVOURS